



# MARTA

FINE FOOD & SPIRITS

## DINNER MENU

### Bread & Butter 10

Stone Mills Bakery artisanal bread, house cultured butter, basil oil, sea salt

### CRUDI

#### Tuna Cannoli 23

yellowfin tuna, avocado puree, pistachio, sesame-garlic crust

#### Yellowtail 22

green apple, pickled ginger, jicama, Calabrian chili, basil, apple-hibiscus sauce

#### Beef Tartare 26

shallot, roasted beet, pistachio, preserved truffle dressing, aged parmigiano, grilled ciabatta

#### Oysters Zabaglione 22/ three each

fresh shucked Chesapeake oysters, Maine uni, chives

### ANTIPASTI

#### English Pea Soup 16

English Peas, poached shrimp, whipped ricotta, basil

#### Baby Arugula Misti Salad 16

baby arugula, haricot vert, cherry tomatoes, garden herbs, white balsamic vinaigrette, shaved ricotta salata

#### Caesar Salad 18

romaine, baby kale, garlic chips, black pepper-parmesan crisp, herb croutons, caesar dressing

#### Maine Lobster Salad 28

stracciatella cheese, heirloom tomato, basil, shaved red onion, white balsamic vinaigrette

#### Saffron Arancini 16

Saffron risotto, fontina cheese, English peas, parmesan zabaglione, shaved parmesan

#### Sheep's Milk Ricotta 15

truffle honey, toasted pistachio, grilled ciabatta

#### Foie Gras Terrine 34

cherry compote, preserved stone fruit, gooseberry, green apple, pistachio

#### Meatballs Arrabbiata 16

veal, pork, and beef meatballs, creamy polenta, black pepper-parmesan crisp, arrabbiata sauce

#### Prawns Fra Diavolo 26

seared head-on prawns, green garbanzo, cherry tomato, nduja, sauce fra-diavolo, basil

#### Beet Carpaccio 18

roasted red beets, whipped goats' cheese, truffle vinaigrette, shaved fennel, arugula, gooseberries, hazelnut crumble

### PASTA

#### Spaghetti alla Chitarra Carbonara 29

blue crab, guanciale, miso egg yolk, shaved pecorino

#### Tagliatelle Tartufo 26

truffle butter, preserved truffles, parmigiano zabaglione

#### Ziti alla Bolognese 26

beef, veal, and pork bolognese sauce. tomato sauce, parmesan cheese, cream, herb breadcrumbs

#### Campanelle Zafferano 32

saffron campanelle pasta, Maine lobster, California uni, melted leeks, uni zabaglione

#### Gnocchi Genovese 27

potato gnocchi, almond-basil pesto, stracciatella cheese, pickled ramps, heirloom tomato bruschetta, garlic chips, basil

#### Agnolotti dal Plin 29

English pea and ricotta stuffed pasta, ramp butter, lemon, confit green garlic, shaved ricotta salata

#### Duck and Foie Gras Panzotti 34

duck and foie gras stuffed ravioli, roasted sunchoke, parmesan cheese, saba marinated cherries, sunchoke chips

#### Risotto Milanese 27

Carneroli rice, saffron brodo, green garbanzo, shaved parmesan, chive

### ENTREE

#### Filet Rossini 58

Roseda Farms aged beef tenderloin, 3oz Hudson Valley foie gras, sauteed garlic spinach, potato puree, brioche tuille, bordelaise sauce

#### Bistecca con Salsa Verde 38

Roseda Farms aged skirt steak, Roman gnocchi, garlic chips, cerignola olive salsa verde

#### Roasted Long Island Duck Breast 48

farrotto, parsnip and green apple puree, duck confit croquette, sour cherry duck jus

#### Pennsylvania Lamb 58

8oz porterhouse chop marinated and grilled, creamy polenta, Swiss chard crushed pistachio, porto-cassis lamb jus, mint, shaved ricotta salata

#### Chicken Marsala 32

crispy skin half Amish chicken, wild mushroom fricassee, classic marsala sauce

#### Grilled Branzino 38

cannellini beans, haricot verts, guanciale, roasted roma tomato, gremolata

#### Dover Sole 58

sauteed garlic spinach, almond-brown butter sauce, lemon supremes, parsley

#### Atlantic Swordfish Panzanella 42

charbroiled swordfish, basil -almond pesto, heirloom tomato panzanella salad, hericot verts, confit green garlic, pickled ramps

### Additions

*caviar* 30  
*foie gras* 30

*shaved black truffle* 18  
*prosciutto di parma* 18

Consuming raw or undercooked animal foods may increase your risk of foodborne illness.

20% service charge added to all parties of 6 or more.